

TRAIN COMES BACK

PRETTY ACCESSORY IS A WELCOME REVIVAL.

Few Figures to Which It Will Not Lend Grace—Illustration Shows One of the Newest of the Skirts.

It is a long time since trains were stylish, but they are in vogue now, and are, no matter what hygienists say about them, very becoming to women. They lend grace and an appearance of height to a short woman, and cause a fat one to look less bulky. Besides, they give an air of dignity that many a figure requires, and which some figures never exhibit except in a train dress.

This design is one of a three-gored skirt and can be made with or without a train. It also gives a tunic over-skirt in the event that the home needlewoman desires to make up a tunic in the new style, to conceal a narrow skirt that must still do service.

Some of the trains are now made of different material and design from that employed in the rest of the gown. One of the most beautiful was seen in an exhibition of foreign gowns in New York, when the model showed a black dress, handsomely trimmed, with a



Season's Trained Skirt.

body and train of stiff brocade, in black, covered with bunches of natural-colored flowers. The sleeves were made in the elbow length that obtained when this Watteau fashion prevailed, and the ungathered flounce opened below the elbow to show a full of lace. The bodice was high in the back and fitted tightly, and this was attached to the train, which began well at the sides.

LAMPS IN FORM OF BASKETS

Charming Designs Meant for Lighting the Boudoir or Drawing Room Are in the Market.

Charming lamps for the boudoir or drawing room are made in the semblance of baskets of flowers. The baskets are made of gilded metal, in various graceful shapes. Some of them are tall, with high, arched handles. Some have no handles, and are squat and low.

They are all lined with silk—rose-colored silk is the favorite color. Across the top of the basket a piece of silk is fastened, and to this piece of silk small silk flowers are attached. Sometimes there is a tiny electric bulb in the center of each flower, sometimes a big bulb is hidden under the flowers, and the light shines through the sides of the basket as well as through the flowers.

Some of the baskets are a little one-sided, as if they were made of flexible reeds and had been crushed against a wall. And these are hung on the wall, at the side of a bed or above a writing desk, or at the side of a dressing table.

Long Gloves Preferred. Smart women are wearing the gloves with a long wrist, which is brought up cufflike over the sleeve. White is the preferred color, but gray and delicate tan and also dark blue are seen.

EMBROIDERED HOSE IN FAVOR

Stockings Are Welcome Gifts on Which Small People May Lavish Any Amount of Work.

Embroidered stockings, now so much used with more elaborate dresses, are welcome gifts at any time of the year to almost any woman, and happy the skilled embroiderer who will thus be able, at a moderate expense, to provide her friends with beautiful hand-worked examples of her skill, which will add so decidedly to the beauty of their wardrobe.

Many of the stockings which are to be worn with evening dress are embroidered in self-tones and in delicate designs of flowers, buds and leaves. A great many stockings also are embroidered with tiny beads, some of them in flowers and in conventional patterns and others with butterflies.

Jet is used for embroidering white silk stockings, and in crystal beads and spangles all the colors are employed on stockings of the same shade or on those of contrasting color. Another manner of using the embroider

PRETTY IDEAS FOR GIFTS

Some Little Things Which the Small Girl May Take to Herself and Elaborate.

Some of the embroidery shops are showing half-made bags which will particularly appeal to the little girl who wants to make something pretty for a gift to her mother or her most favored friends. Most of the various forms of embroidery are beyond her, but this little workbag is decorated with the simplest stitch, the satin stitch, which any girl can do if she has



Pansy Bag.

patience. It is simply a series of long, flat stitches laid very close together. No padding is necessary.

The bag is made of white linen with a colored lining. The five petals of a pansy are stamped on the lining at the top. These are to be worked in two shades of the color of the lining, the curved part nearest the edge in the lighter. The long lines in the center of the petals are to be worked in outline stitch, first a black line and then a yellow one. After the work is finished the petals are cut out very carefully so as not to snip them. The prettiest bags are made of white and lavender because they resemble the pansy more than the other colors.

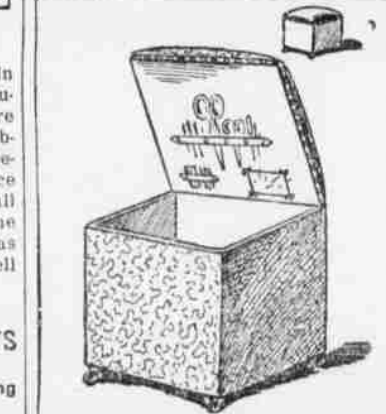
In the illustration of the unmade bag the petals of the pansy are stamped on the outside of the bag in order to show them more clearly, but the actual bag has the petals stamped on the inside.—Washington Star.

MAKES THE WORK LIGHTER

Useful Article That Will Be Found of Advantage if Circumstances Are Right.

Our sketch shows a very useful article that will be found well worth the trouble and slight expense that will be entailed in preparing it. It can be made from any strong wooden box or packing case of a suitable shape and size.

The lid is well padded and first covered with coarse canvas, which is in



turn covered with cretonne, and the edges of the lid are finished off with braid and brass-headed nails of a fancy pattern. The sides of the box are also smoothly covered with cretonne, the material being turned over at the edges and underneath the box and fastened on with tacks. Castors are screwed on at each corner underneath, and the box is lined throughout with satin.

Across the center, inside the lid, a band of broad white elastic is fastened down at intervals, with small brass-headed nails, so that it forms a series of loops into which scissors, bodkins, etc., may be slipped and held in place.

Boudoir Mules Are Latest.

For boudoir uses there are lovely little mules made of satin ribbon and the fleece wool sole may be centered if one likes. Likewise there are round garters made of satin ribbons, shirred over elastic bands and garnished with miniature flowers, also of ribbon center lace rosettes. The round garter is in demand for wear with the negligee, because it is supposed that when one lounges in the retirement of her own room she dispenses with corsets and the stocking supporters that are a part of the corset.

is to employ a somewhat more brilliant shade of the same color as the stockings, embroidered in gold or silver thread, are also extremely attractive and most fashionable for wear with slippers.

The Child's Coat.

I saw a lovely child's coat of quilted satin the other day, the quilting placed about the outer edges and forming a design.

Light blue broadcloth coats worn by two seven-year-old children recently had the addition of a deep cape collar of white batiste, embroidered by hand, the edges scalloped all about. Another little coat, worn by a New York child known for the artistic manner in which she is dressed, was made of white velvet, the fullness falling from a little round yoke.

For the little chap four to seven years old there are smart tailored outside coats of white broadcloth. They are made with an underarm seam which is shaped to make the coat fall ever so slightly.—New York Herald.

BEST OF CANDIED FRUITS

Many Delicious Varieties That May Be Put Up at This Time of the Year.

Seasonable fruits for preserving just now are sickles pears, sections of oranges, bits of pineapple and grapes. A sirup is made from two cupsful of sugar, one cupful of water, and one-eighth teaspoonful of cream of tartar. This is boiled until it will make a soft ball when tried in cold water. Then the fruit is dropped in sufficient to cover the surface of the sirup. In about ten minutes this should be skimmed out and more fruit put in until all is cooked. Tender, juicy fruits may not take quite ten minutes, while hard pieces like pineapple will probably take longer. Care must be taken not to puncture the outside covering of any sweet, juicy fruit, as the sirup will not candy if the juice becomes mixed with it.

When all the fruit is cooked it should be drained and allowed to lie in granulated sugar till dry.

Amber jelly is another delicacy out of the ordinary that can be made at this time of year. The ingredients are one grapefruit, one orange, one lemon and granulated sugar. The fruit is peeled, being careful not to remove the white pulp with the skin. This must be saved for the pectin (jelly-making substance) it contains.

After peeling, the fruit is cut into lengths, removing the white center of the grapefruit, which is very bitter. The pulp with the skin of the orange cut fine is measured, and to each cupful of pulp a cupful of water is added. This is put over the stove and boiled for five minutes. Then hot water is added equal to one-quarter the amount of water originally added. When this comes to a boil the kettle is removed from the stove and the contents measured. To five cupsful of the pulp four cupsful of sugar is the right proportion. This is boiled for 45 minutes, then poured into jars and sealed.

THREE HINTS FOR HOUSEWIFE

Excellent Use for Discarded Feather Bed—Broken-Needle Holder in the Work Basket.

A good use for discarded feather beds is to put a small portion of the feathers into a tick made of muslin the size of the bed. Spread the feathers evenly, tack the case on quilting frames, cover both sides with silk-line, and knot or tie as you would a comforter. A most excellent substitute for a down quilt is the result.

For a broken-needle holder for the work basket use a small, round bottle about two inches long, with a plain crocheted covering of silk of any desired color, and cover the mouth of the bottle with a piece of silk fastened with narrow ribbon. A medium-sized cork, covered with crocheted silk, in which to insert the point of the scissors, is pretty and useful for the work basket.

Probably you believe that you are practicing all of the economies known to the up-to-date housekeeper, but have you turned inward the out-edge of a half-worn tablecloth? It is done exactly as a wide sheet is rejuvenated and if a very fine seam is carefully felled on the wrong side of the damask, the joining will never show.

Cornmeal and Salt to Clean. Any light woolen material may be cleaned by this method: Mix cornmeal and salt in equal parts, then spread out the material or garment on a white cloth on the kitchen table and cover it with the cornmeal and salt mixture. When it has been on for a short time, cover your clothes brush or scrub brush with a soft white cloth, and go over the entire surface of the garment. After it has been brushed thoroughly, shake well and hang in the open air. The same process may be used with white doeklin gloves.

Halibut au Gratin. Take five pounds of fresh chicken halibut, peel off skin and take out bones. Cut into small pieces, put in a roasting pan, season well with salt, cayenne pepper, table sauce, one-half pound melted butter and one egg. Bake about 15 minutes. When ready, mix the fish well with three points of cream sauce. Put in baking dishes, around it a border of mashed potatoes, on top some grated cheese and bread, small piece fresh butter. Bake in a hot oven for ten minutes. Serve very hot.

New Laundry Bag.

An ordinary wooden coat hanger forms the top of this cretonne laundry bag. The top is curved to fit smoothly over the hanger. A slit from the top half way down the center of the front is bound with ribbon and forms the opening. The hook of the hanger is bound with ribbon and fitted with a bow. This style of bag is much superior to the drawstring laundry bag.

Smoked Salmon Canapes.

Cut the salmon to fit small rounds of buttered toast, season with pepper and heat thoroughly. Serve with a garnish of watercress. It is well to cover the canapes while heating them, otherwise the salmon may become too brown. They are good appetizers.

Ginger Puffs.

Beat one egg well, add one-half cupful sugar, one-half cupful molasses, one-fourth cupful melted butter, one-half cupful warm water, two cupsful of flour sifted with one teaspoonful each of cassia, ginger and soda, and one-half teaspoonful salt. Bake in individual tins.

Lemon Pie.

Cupful of sugar, two tablespoonfuls flour, small piece of butter (melted), grated rind and juice of one lemon, yolks of two eggs, one cupful milk, whites of two eggs beaten stiff; bake in one crust for 45 minutes in a very slow oven.

Ginger Cookies.

Two cupsful of molasses, one cupful sugar, one cupful shortening, one cupful water, two teaspoonfuls soda, salt, teaspoonful ginger, flour to make dough. Will make six dozen cookies.

Coptic Monks of the Sahara



Dwellers in the Desert.

I HAVE come on horseback over reed-covered swamps and burning desert to an enigmatical looking building which has the shapeless-

ness and silence of a ruin, writes a traveler in the Sahara desert. The cream-colored walls are lined, patched, broken, gigantic. It is a rectangular fortress. There is but the entrance, and that is a small one and heavily barred. A bell rope hangs down the wall by the door. Jingle, jangle! I ring the bell. There is a long silence and I ring again. Then a disheveled, barefooted monk laboriously undoes the little door in the wall. I present the letter which I bear from the patriarch, and I am admitted.

The monks are pleased; all shake hands. I sit on one divan and five of them on another. A novice washes my hands, another brings me a glass of brown liquid—water full of medlar fiber in suspension. When I finish this he brings a glass of pink sugar water, then coffee all round—thimblefuls of sweet coffee. The abbot, a fine looking fellow with regular features, broad face, black mustache and beard, and with an open space showing the freshness of the lower lip, is talkative. He has a towel wrapped round his brows for turban, and fingers black beads as he talks. Next to him is a comfortable looking monk in a blue smock and a white knitted skull cap on his head. Next to him, an old fellow with wizened bare legs and feet, old yellow rags on his grizzled head, a ragged black cassock over his gray underclothes.

"What do you do all day?" I asked. "Pray, read, sing," they answered. "What do you think of the war?" "The war does not touch us. If they come and kill us we do not mind, but we pray each day that God will bring it soon to a close." "If the Arabs come, what will you do?" "If they shoot at us we will throw bread to them; that will be our reply." They are Christian Fanatics.

There were only sixteen monks, and including hermits there would not be more than 150 of these holy men in the desert altogether. There remain but four monasteries, whereas in the fourth century there were several hundred. Seven thousand holy bachelors and virgins learned of Ammon and his virgin bride alone. Here lived many of the most eccentric of the hermits and world deniers of the early church, the men who without knowing it gave Christianity tremendous advertisement. The men who prayed to God, kneeling for years on the tops of high columns, the men and women who had themselves bound to crosses or laden with iron, the saints who tamed the beasts of the forest, all gave to Christianity public interest and interesting lore. It became even fashionable to retire to Nitria and deny the world. Monasteries sprang up over the caves and cells of the saints, and gold and jewels poured into the monasteries. Art was bestowed on the building of new churches, and celebrated artists painted the frescoes on the walls. Not an inch of these little desert temples was left unscathed by Byzantine fresco.

But the Saracen came and murdered the cultured clergy, and tore away the jewels, as was fit, and rolled down many a wall, wrecked many an altar. The holy brotherhood was annihilated and there was a sixty-years' gap in history. Then a wilder type of Christian took possession, converted Arabs, for the most part, and they knew little Coptic, and so brought Arabic gospels and liturgies. They repaired the damage and put up Arabic inscriptions.

Wit Saved Labor.

Tom Williams is one of the heroes who use their wit to save their strength. During a camping trip in the Maine woods Tom was easily the laziest man in the party.

Finally, his exasperated comrades told him that if he did not kill something besides time they would pack him off for home.

The next morning Tom borrowed a rifle and went off up the mountain. Two hours later the men in camp saw Tom running down again as fast as he could come, and close behind him was a bear. The men watched the chase with loaded rifles ready. On reaching camp Tom turned and shot the bear.

When the men had recovered from their laughter one of them said: "Tom, what on earth possessed you to run that distance, with the bear so close, when you might have killed him on the hill and saved your breath?"

Tom Smiled Slowly.

What's the use of killing a bear in the mountains and lugging him in when you can run him in?" he asked.

and built round their temples impregnable fortress walls with drawbridges at a height of forty feet. They withstood sieges and persisted to this day.

The abbot showed me round the monastery. The buildings were all a patchwork of ruins and repairs and changes. The frescoes had been white-washed out in nearly every part. The old stained glass, broken and shapeless, was mortared in with new glass.

And yet there was a real odor of antiquity in the place. The patterns in the ikons were but dust patterns, and the face of the Virgin crumbled away as the abbot took the picture down to show me. In a niche here and there left by accident were the original frescoes in wonderful purple and crimson, pictures of the saints, their faces and bodies all of that unearthly and mystical shape and color to which the early Christians loved to attribute citizenship of heaven.

The lectern had a nail on which to fix the candle. The communion cup was swathed in the oldest vestments of the monastery. In a cupboard in one church they showed me the mummies of sixteen patriarchs, unwrapped, one a little and showed me his dry, brown flesh. The seventeenth patriarch of the Coptic church is ninety-four years of age, and will be embalmed and put with these others in his turn. Here also in one of the churches is the mummy of the primitive hermit Macarius, once a candy seller in Alexandria. The church, perhaps, took the idea of embalming the saints from the Egyptians, and the fresco from the hieroglyph.

The books from which the service is read are all copied books, beautiful specimens of calligraphy scattered on every page in a hundred places with new and ancient spots of candle grease. From the vault of one of the churches hang seven old dusty ostrich eggs. A monk explained to me that as the ostrich looks to its egg as the most precious thing in life, so they look to God in their prayers—at least the egg is to remind them.

Bread and Books.

We went into the fortress church, the only entrance to which is at a height of forty feet by a bridge from the outer rampart. They showed me how the bridge could be drawn in and the monks be safe from assault of arms. Upon the ramparts a novice had his duty beside a pile of bread and a stoup of water. When Bedouin brawlers ring the monastery bell he lowers them bread and water in a basket. They showed me the illuminated books of a thousand years old, and the scrivener's cell where, among many quills, a monk still copies the scriptures day by day. They showed me one chapel, the floor of which was covered with chilies drying, the long room where every night all the monks gather about the abbot to read the gospel and discuss its meanings, and the massive doors, two feet thick, of wood and iron.

The monks were most kind, simple and loving. It was an amusing spectacle at lunch. I lunched; everyone else waited on me. An Abyssinian boy washed my hands, two monks shelled eggs all the time and filled my plate, two others stripped cucumbers for me, another kept helping me to hot milk soup in which slabs of sugar were dissolving. The abbot stood above me with a feather brush, waving the flies off. At one time there were a dozen shelled eggs in my soup and five pared cucumbers beside me.

I lunched and slept a little. Then my horse was brought out and I rode back to the village on the other side of the salt marshes.

Millions Without Sight.

The total number of blind persons in the world is roughly estimated at 3,390,000. The total number enumerated at the most recent censuses of the blind in all countries in which such censuses have been taken is 1,194,346. These countries represent all of Australia, nearly all of Europe and North America, and portions of South America, Africa and Asia, together with certain of the insular possessions of European and American countries. The only countries and provinces in which the ratios of the blind to the total population are lower than that for the United States (62.3 per 100,000) are Canada, where the ratio was 44.9 per 100,000 in 1911; Belgium, where it was 43.5 in 1910; Denmark, 52.7 in 1911; Germany, 60.9 in 1909; Netherlands, 46.3 in 1909; New South Wales, 61.4 in 1911; western Australia, 50.3 in 1911; and New Zealand, 47.8 in 1911.

The Bassano Dam, in Alberta, Canada.

One of the greatest irrigation works in the world, has been completed.

HORSE NOT YET OBSOLETE

Will Remain, It May Be Safely Asserted, Long After Some Prophets Have Been Forgotten.

Some prophets and sons of prophets who predict that horses on the farms will soon be only a memory will have passed away, and pleasing epitaphs will be carved into the stones which mark their resting place, long before their prophecies become fact. The introduction of the farm tractor will not, as some believe, remove the horses from the fields and from their pastures, Farm Machinery asserts. The advent of the street cars did not have that effect upon horses, neither did the bicycle nor automobile. Today there are more horses in this country than there were ten years ago, and prices are considerably higher. The one thing that the farm tractor will do is to supply the need of power on the farms which horses cannot give. Take away the farm tractors which are in use today and several hundred thousand horses would be required to replace them, or if horses could not be had the lands would have to go unplowed and untilled. The number of tractors now in use will be multiplied many times within the next ten years, but there will be as many horses in this country as there are today, and prices will be even higher than now.

Farm tractors are becoming a necessity. Just as electric street cars have become—the same as telephones have supplanted the telegraph in a way and have taken the place of messenger boys and quick delivery of mail. No one will agree that there are not more miles of telegraph wire in use today than ten years ago, nor can it be said that there are fewer messenger boys, yet the telephone is in almost every business house and in many households, doing work for which there was little demand a few years ago.

The farm tractors will simply fit in to the greater needs of the country and will do the heavier chores and drudgery which horses are little fit for. They will not replace the horses, but will simply assist them and make life easier for them. They will also enable farmers to breed better horses because their mothers will be kept for that purpose instead of spending half or more of their time in doing heavy work. Let us not dream too long upon the practicability of the horseless farm. It is a long way off, as yet.

"Bowl of Death."

The latest thriller for amusement parks and similar institutions is a so-called "bowl of death," which turns from a horizontal to a vertical position and then back again as the rider drives his motorcycle at high speed around the rim. A picture of this device appears in the Popular Mechanics Magazine. The bowl is made up of segments of perforated steel, is 15 feet in diameter and is hemispherical in shape except for a flat section at the center and a sharp inward curve at the rim designed to furnish the rider some degree of protection against the danger of running off the edge. When the motorcyclist begins his ride the bowl is horizontal, with the open side up. As soon as the machine attains sufficient speed to ride on the vertical edge the bowl is slowly swung to a position in which the open side is vertical.

Cape Cod Canal a Success.

The government test of the Cape Cod canal has been declared a success. Two submarines made the trip from Boston to Newport at the rate of eleven miles an hour, and at a great saving of time, as compared with the outside route. The eight-mile trip through the canal was made in forty-five minutes, and by using this passage the submarines saved six miles of distance and avoided much rough weather. The Kiel canal was built by the Germans at a cost approaching \$100,000,000, mainly for strategic purposes; yet it is a fact that the reduction of distance between the German base in the Baltic and the North sea by this canal is little greater than the gain to the American fleet, which would result from the enlargement of Cape Cod canal to accommodate our battleships between those two important strategic centers, Newport and Boston.

Shocked by T. R.'s Informality.

Harry A. Franck, famous as a world wanderer, who has just returned from a four years' hike in South America, tells the following about the impression left by Colonel Roosevelt with the natives of Paraguay:

"I got near the trail of Colonel Roosevelt, though not nearer than a couple of hundred miles. He was on his trip to the River of Doubt and I heard much about him from the natives, and from two men who had been with him, Father Zahm and Mr. Slipp. I heard many yarns about Roosevelt. At one village, in the wildest part of Central South America, hundreds of miles from civilization and peopled only by a few Indians, the inhabitants, I was told, had been greatly shocked because the colonel walked about their streets without his coat on!"—New York Times.

Chinese Minister Long a Diplomat.

Dr. Wellington Koo, who has been appointed Chinese minister to this country, in succession to Kai Fu-Shah, was until his appointment, minister to Mexico, Peru and Cuba. Doctor Koo was an undersecretary in the Chinese foreign office until recently, and as such was a member of a diplomatic commission which conducted the negotiations in Peking with the Japanese minister. He speaks English perfectly, and is a graduate of Columbia university, where he received his doctorate.

Growth of Rubber Industry.

The world's production of crude rubber last year amounted to 142,000 tons. This is a substantial increase over 1914. Of this amount of rubber 75,000 tons is used in the United States, and of that amount more than one-half finds its way into Akron, O., the home of the tire industry. It is a matter of record that in 1905 75,000 acres of land were devoted to rubber culture, and in 1915 there were 1,330,000 acres devoted to this industry.

WAYS TO USE LEMONS

FIVE SUGGESTIONS THAT ARE OF REAL MERIT.

Made Into Pie, Its Tart Flavor Will Be Appreciated by Many—Lemon Butter a Delicacy Highly Considered.

Lemon Pie.—Two slices of stale bread, two-thirds of an inch thick; one cupful of boiling water, one cupful of sugar, one tablespoonful of butter, the juice and grated rind of one lemon, two eggs. Dissolve the bread in hot water; add the sugar, butter, lemon and yolks of the eggs, well beaten. Bake in a moderate oven. When done make a meringue of the whites of the eggs and pile on top. Brown in a very slow oven.

Lemon Souffle.—One cupful of sugar, one tablespoonful of butter, two tablespoonfuls of flour, the juice and grated rind of one lemon, one cupful of milk, two eggs. Cream the butter, sugar and flour together. Add the juice and rind of the lemon, then the beaten yolks and the milk. Add the well-beaten whites last. Bake in a pudding dish placed in a large pan half full of boiling water. This is a most convenient pudding to make in a hurry, as it does not need a sauce. The top is a delicious soufflé and the bottom a creamy sauce.

Lemon Butter.—Half cupful of water, half cupful of flour, half cupful of sugar, one egg, salt. Boil the water and add the flour mixed to a paste. Then add the sugar, the egg well beaten and a pinch of salt. Cook until stiff and creamy. Take off from the stove and add four tablespoonfuls of lemon juice and a teaspoonful of grated rind. Spread between slices of bread for the children's sandwiches.

Lemon Cheese Cakes.—One heaping tablespoonful of butter, two-thirds cupful of sugar, two eggs, one lemon. Cream the butter and sugar, add the yolks of the eggs, well beaten, and the juice and grated rind of the lemon and cook till thick in a lemon boiler. Bake in muffin pans, lined with pastry, and cover the tops with meringue made from the whites.

Lemon Cream Pie.—Half cupful of water, one tablespoonful of cornstarch, three tablespoonfuls of sugar, two eggs, one lemon. Line two plates with pastry and bake. When cold, put together with the following: Boil the water and add the cornstarch, mixed with a little cold water, and the lemon juice. Beat the yolks of the eggs with the sugar, add a pinch of salt and cook all together till thick. Make a meringue of the whites and spread over the top. Do not put together till just before it is to be served.

Delicious Sweet Scones.

Whole wheat flour, one pound; lard or butter, two ounces; salt, one ounce; carbonate of soda, three-quarters of a teaspoonful; tartaric acid, half a teaspoonful, free from lumps; buttermilk or sweet milk, one teaspoonful; golden sirup, one teaspoonful (about two ounces). Put flour into a basin and thoroughly mix in the butter, salt, soda and acid. Pour the sirup into the milk and add this to the dry ingredients, working it into a smooth dough. Knead as quickly as possible, roll out to half an inch in thickness, cut in rounds.

Apple Sponge.

Softened one-third of a box of gelatin in one-third of a cupful of cold water, then dissolve it in one-third of a cupful of boiling water. Add one cupful of sugar, stir over boiling water until dissolved, then add the juice of one lemon and one cupful of unsweetened apple sauce. Let stand until it begins to thicken, fold in the stiffly-beaten whites of three eggs, beat until white and frothy, turn into a ring mold and place on ice until firm. Unmold and serve with sweetened whipped cream in the center.

Delicious Meat Flavoring.

Garlic vinegar makes meat rich and tender and gives it a delicious flavor that is hard to define. It is made by placing in a quart bottle a small garlic, which is replenished as the vinegar is used. Pour into the pores of the meat as much vinegar as it will absorb, then brush over with olive oil.

Fish Hash.

Place pound of salt fish in dish on second cover of stove with cold water to cover. After it soaks a while change the water again and let it just steam, but not boil. About 6 or 7 boiled potatoes. Chop all together and fry in pork fat till brown. Moist-en a little with milk.

Novelty Potatoes.

Chop very fine one quart cold boiled potatoes, put them into a saucepan with one cupful cream, two tablespoonfuls butter, salt and pepper, set on fire, stir until hot, then turn into a baking dish. Cover with bread or cracker crumbs and bake brown in a brick oven.

Cocoon Cup.

One-half cupful coconut, one cupful sugar, one cupful milk, one egg, one tablespoonful butter, one teaspoonful vanilla, two cupfuls of flour, two teaspoonfuls of baking powder. Beat well. Fill greased cups half full and steam one hour. To be eaten with whipped cream.

For Sandwiches.

To make a good sandwich filling take one cupful of whipped cream, a pinch of salt, a little lemon juice, and one-half cupful of nut meats. Mix and spread between thin slices of bread.—Mother's Magazine.

Score One for Sandy.

Pat and Sandy were discussing the merits of their respective regiments, and each one was of the opinion that his own was the best. "Why," said Pat, "when our colonel is dismissed he says to the officers, 'Fall out, gentlemen!'" "That's a nice count for muck," replied Sandy. "Our colonel was the one that said, 'The regiment was dismissed!'"